IN THE CLAIMS

- 1. (Currently amended) A process for concentrating An athermal process for the concentration Garcinia an extract of one or more species of Garcinia extract, which comprises the steps of:
- a) collecting and cutting extracting cut dried rinds of a fruit selected from Garcinia pedunculata and G. cowa, with de-ionized water at a volume ratio of 1:4 for a period of 20-30 minutes at 115° C-130°C to obtain an extract,
- b) extracting the rinds with de-ionized water at a volume ratio of 1:4 for a period of 20-30 minutes min at 115° C-130°C to obtain an extract,
 - b) c) filtering the extract to obtain a particle free extract, and
- c) d) subjecting the particle free extract to osmotic membrane distillation in a co-current mode in the presence of an osmotic agent to obtain a concentrated until the extract wherein the extract has been is reduced to 1/5th of its original volume.
- 2. (Currently amended) The \triangle process as claimed in claim 1, further comprising the step of obtaining hydrocitric acid from the concentrated extract of step \underline{c}) \underline{d} .
- 3. (Currently amended) The A process as claimed in claim 1, wherein in step c) a hydrophobic membrane is placed between two steel frames SS316 is used of the module with suitable spaces.
- 4. (Currently amended) The A process as claimed in claim 1 wherein the extract is circulated at a flow rate of 100-150 ml/min minute on one side of the membrane using a multi-stage peristaltic pump.
- 5. (Currently amended) The A process as claimed in claim [[1]] 4 wherein a hydrophobic membrane osmotic agent (OA) is placed on the other side of the membrane using a multi-stage peristaltic pump.
- 6. (Currently amended) The A process as claimed in claim 1 wherein the osmotic agent is saturated calcium chloride.

- 7. (Currently amended) The A process as claimed in claim 1 wherein the osmotic membrane distillation is carried out at ambient temperature of 25± 1°C and pressure of 1atm.
- 8. (Currently amended) <u>The A-process</u> as claimed in claim 1 wherein the osmotic membrane distillation is carried on for about 4-6 hrs <u>until till</u> the extract <u>is was</u> concentrated in the feed tank.
- 9. (Currently amended) The A process as claimed in claim 1 wherein the free hydrocitric acid content in the concentrate concentrated extract is in the range 33-35 % estimated by HPLC method.
- 10. (Currently amended) The A process as claimed in claim 1 wherein the hydrocitric acid content in the concentrated extract is was increased from 4-6 fold as compared to the extract of step a) and hydrocitric acid HCA is present in the native form (not as derivative) with out formation of lactone, increasing it commercial and nutritive values.
- 11. (Currently amended) An athermal A process for the concentration of *Garcinia* extract comprising the steps of:
 - a) collecting the dried fruit rinds may be effected from the species of Garcinia
 - b) a) cutting <u>dried</u> the rinds of *G. pedunculata*, -G.cowa or a mixture thereof manually to a size of 3x9mm to 6x14mm;
 - b) extracting the rinds using may be effected with de-ionized water at a volume ratio of 1:4 for a period of 15-35 min at 110-130°C[[-]] to obtain an extract;
 - d) c) filtering the above extract may be effected by using a filter cloth;
 - e) d) concentrating the HCA hydroxycitric acid by osmotic membrane distillation (OMD) in a co-current flat membrane module wherein a hydrophobic membrane situated between two steel frames SS316 of the module with suitable spaces is used;

- f) placing a hydrophobic membrane between two steel frames

 SS316 of the module with suitable spaces
- <u>e)</u> circulating the extract at a flow rate of 100-150 ml/min minute on the one side of the membrane using a multi-stage peristaltic pump;
- h) f) using a hydrophobic membrane osmotic agent (OA) on the other side of the membrane using a multi-stage peristaltic pump;
- i) g) carrying out OMD for about 4-6 hours until hrs till the extract is was concentrated in the feed tank.